



### Cranberry Goat Cheese Crostini

1 small baguette

4 oz goat cheese

4 tbsp olive oil

4 tbsp cranberry sauce

microgreens (arugula, pea shoots or sunflower)

sea salt and black pepper

Preheat oven to 400°F and cut baguette into diagonal ½ inch slices. Toast bread and brush with olive oil and sea salt. Bake for 20 minutes.

Mix the goat cheese with 2 tbsp olive oil and sea salt. Spread on cooled toast and top with cranberry sauce. Season with a dash of salt and pepper. Garnish the toasts with fresh microgreens of your choice.

COMPLIMENTS OF



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